

Modular Cooking Range Line thermaline 90 - 2 Zone Full Surface Induction Top on Open Base, 1 Side, H=700



589043 (MCJBEAE1AO)

Full Surface Induction Top on Open Base, 2 zones, one-side operated - H2

Short Form Specification

Item No.

Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth. Internal frame for heavy duty sturdiness in stainless steel. 2 mm top in 1.4301 (AISI 304). Flat surface construction, easily cleanable. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Large multi-coil glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to the kitchen. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistance certification.

Configuration: Freestanding, One-side operated, on open base, hygienic class H2.

ITEM #
MODEL #
NAME #
SIS #
AIA #

Main Features

- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- All major components may be easily accessed from the front.
- THERMODUL connection system creates a seamless work top when units are connected to each other thus avoiding soil penetrating vital components and facilitating the removal of units in case of replacement or service.
- Metal knobs with embedded hygienic silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Large visible digital display manufactured in tempered glass to resist heat and chemicals, showing temperatures or power settings. The display also shows on/off status of the appliance and on/off status of the heating elements.
- 9 power levels.
- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.

Construction

- Control light for each zone.
- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- IPX5 water resistance certification.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

• This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:



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Optional Accessories

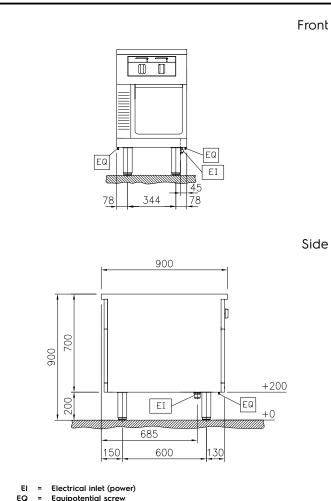
Optional Accessories		
 Scraper for cook tops 	PNC 910601	
 Connecting rail kit, 900mm 	PNC 912502	
 Stainless steel side panel, 900x700mm, freestanding 	PNC 912512	
 Portioning shelf, 500mm width 	PNC 912523	
 Portioning shelf, 500mm width 	PNC 912553	
 Folding shelf, 300x900mm 	PNC 912581	
 Folding shelf, 400x900mm 	PNC 912582	
 Fixed side shelf, 200x900mm 	PNC 912589	
 Fixed side shelf, 300x900mm 	PNC 912590	
 Fixed side shelf, 400x900mm 	PNC 912591	
 Stainless steel front kicking strip, 500mm width 	PNC 912631	
• Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	
• Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	
 Stainless steel plinth, freestanding, 500mm width 	PNC 912955	
 Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) 	PNC 912975	
• Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC 912976	
 Endrail kit, flush-fitting, left 	PNC 913111	
 Endrail kit, flush-fitting, right 	PNC 913112	
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	
 Endrail kit (12.5mm) for thermaline 90 units, right 	PNC 913203	
 Stainless steel side panel, left, H=700 	PNC 913222	
 Stainless steel side panel, right, H=700 	PNC 913223	
 T-connection rail for back-to-back 	PNC 913227	
installations without backsplash	DU 0 017070	
Insert profile d=900	PNC 913232	
 Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) 	PNC 913233	
 Endrail kit, (12.5mm), for back-to-back installation, left 	PNC 913251	
 Endrail kit, (12.5mm), for back-to-back installation, right 	PNC 913252	
 Endrail kit, flush-fitting, for back-to- back installation, left 	PNC 913255	
 Endrail kit, flush-fitting, for back-to- back installation, right 	PNC 913256	
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913260	
 Side reinforced panel only in combination with side shelf, for back- to-back installations, left 	PNC 913275	
 Side reinforced panel only in combination with side shelf, for back- to-back installation, right 	PNC 913276	
 Shelf fixation for TL80-85-90 one-side 	PNC 913279	
operated, TL80 two-side operated		
• Filter W=500mm	PNC 913664	

- Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)
- Stainless steel side panel, 900x700mm, PNC 913688
 flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances provided that these have at least the same dimensions)

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Electrolux ROFESSIONAL

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EQ Equipotential screw

Electric Supply voltage: 589043 (MCJBEAE1AO) 400 V/3N ph/50/60 Hz **Total Watts:** 14 kW **Key Information:** On Base;One-Side Configuration: Operated Front Plates Power: 7 - 0 kW **Back Plates Power:** 7 - kW Front Plates dimensions: 420x370 **Back Plates dimensions:** 420x370 Induction Top Dimensions 500 mm (width): Induction Top Dimensions (depth): 900 mm External dimensions, Width: 500 mm External dimensions, Depth: 900 mm **External dimensions, Height:** 700 mm **Storage Cavity Dimensions** (width): 340 mm Storage Cavity Dimensions (height): 330 mm **Storage Cavity Dimensions** 740 mm (depth): Net weight: 51 kg **Sustainability**

Current consumption:

Тор

21.5 Amps



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